|  |  |
| --- | --- |
| **Wattleseed and**  **Pumpkin damper**  Serves 24 tastes  Source: SBS Food | |
| **Ingredients**  3 cups Flour  6 teaspoons baking powder  ½ teaspoon wattleseed  ¼ teaspoon salt  1 cup cooked pumpkin (or sweet potato)  1 cup milk – (you may not need it all if the pumpkin is very wet)  1/3 cup soft butter  Extra plain flour for rolling and shaping  A little extra milk for brushing | **Equipment**  Large mixing bowl  Measuring spoons and cups  Dinner knife to mix  Chopping board for rolling and shaping  Baking tray covered with baking paper  Pastry brush |
| **What to do:**   * Pre heat oven to 180 degrees * Combine flour, baking powder, wattleseed and salt in a bowl and combine * Rub in butter * Add pumpkin and enough milk to make a soft dough (Add milk ¼ at a time – you may not need it all - do not over mix) * Tip the dough onto a floured surface, sprinkle with flour and bring into a ball * Divide mix into 12 even portions, roll and shape the portions very gently into ball shapes * Place on the baking tray, brush with milk and bake for 20 – 25 minutes or until they are browned on the bottom | |